

Listing of Claims:

Please amend the claims as follows:

[Claims 1-21] (Canceled)

[Claim 22] (Original) A process for the obtainment of ozonized oils and fats in a bubbling reactor, characterized by the ozonation in liquid phase of an emulsion of water in vegetable oil or fat, in a 1 – 50 % relation in volume, by passing the ozone–oxygen or ozone-air gas mixtures through it, at a controlled temperature between 30 – 50 °C, employing an gas flow / vegetable oil or fat volume relation between 100 and 500, and using as quality parameters: peroxide (PI) and acid (AI) indexes, and/or concentration of aldehydes and/or viscosity.

[Claim 23] (Original) A procedure according to Claim 22, characterized by the use of a washing flask with distilled water between the ozonator and the reactor, when air or oxygen-enriched air are used as a source of oxygen for obtaining ozone.

[Claim 24] (Original) A procedure according to Claim 22, characterized by the mainly formation of vegetable oil or fat α -hydroxi-hydroperoxides with a PI between 200-1200 units.

[Claim 25] (Withdrawn) A medical product obtained from ozonation of sunflower oil, according to Claim 22, characterized by presenting a PI between 200 – 800 units, an AI lower than 15 units, concentration of aldehydes between 0.4 – 0.9 mmol/g and viscosity between 100 - 500 mPa.s.

[Claim 26] (Withdrawn) A product with biological activity, obtained from the ozonation of theobroma oil, according to Claim 22, characterized by a PI between 1000 – 1200 units and an AI lower than 30 units.

[Claim 27] (Withdrawn) Use of any ozonized oil or fat, according to Claim 22, for the treatment of diverse ophthalmologic diseases, such as: superficial keratitis, conjunctivitis of different etiologies, epidemic hemorrhagic conjunctivitis and others, keratoconjunctivitis, corneal ulcers and blepharitis, characterized by the use of an ozonized vegetable oil or fat with a PI between 200 – 400 units and an AI lower than 10 units.

[Claim 28] (Withdrawn) Use of any ozonized vegetable oil or fat, according to Claim 22, for the treatment of the following stomatological or oropharyngeal cavity diseases, such as: acute herpetic gingivostomatitis, infected radicular ducts, alveolitis, dental hyperesthesia, dyschromia, cytostatic-induced mucositis, periodontitis or tonsilitis, characterized by the

utilization of an ozonized vegetable oil or fat with a PI between 600 – 800 units and an AI lower than 15 units.

[Claim 29] (Withdrawn) Use of any ozonized vegetable oil or fat, according to Claim 22, for the treatment of genital urinary tract diseases, such as the infection by human papilloma virus, herpes simplex and vulvovaginal candidiasis, characterized by the utilization of an ozonized vegetable oil and fat with a PI between 600 – 800 units and an AI lower than 15 units, a cream containing between 20 – 50 % weight of ozonized vegetable oil or fat and ovules containing between 5 – 40 % weight of ozonized vegetable oil or fat, respectively.

[Claim 30] (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of oxyuris, characterized by the utilization of an ozonized vegetable oil or fat with PI between 600 – 800 units and an AI lower than 15 units.

[Claim 31] (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of helicobacter pylori infections, characterized by the administration of capsules or drops containing an ozonized vegetable oil with a PI between 600 – 800 units and an AI lower than 15 units.

[Claim 32] (Withdrawn) Anti-inflammatory action of the ozonized vegetable oils and fats, according to claim 22, through their application in the treatment of external hemorrhoids, characterized by the use of an ozonized vegetable oil or fat with a PI between 600 – 800 units and an AI lower than 15 units.

[Claim 33] (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of bedsores and lower limb ulcers caused by chronic venous insufficiency, characterized by the utilization of an ozonized vegetable oil with a PI between 600 – 800 units and an AI lower than 15 units.

[Claim 34] (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for cosmetic use as a revitalizing agent of the damaged skin, characterized by the utilization of a cream containing between 5 – 30 % weight of ozonized vegetable oil or fat.